

Sanitizing Solution and Wiping Cloths

A sanitizing chemical, like bleach or another approved sanitizer (like quaternary ammonium or iodophors) is used to kill the germs left on places which have been cleaned with soap and water.

Sanitizing often is important to kill germs on counters and equipment used for food preparation. Proper cleaning is an important step in sanitizing--Clean and rinse the surfaces of counters, utensils, and equipment *before* you use the wiping cloths to sanitize them.



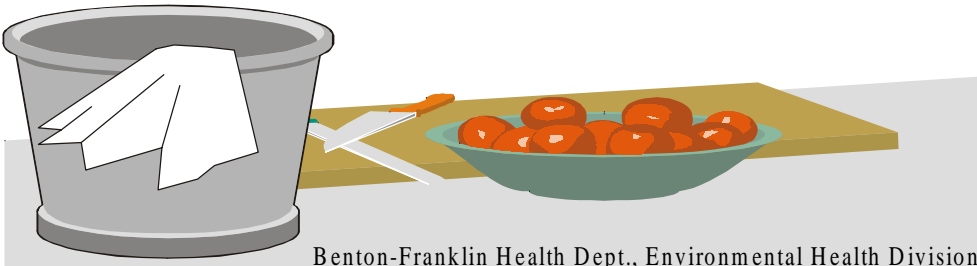
**To prepare a bleach and water sanitizer solution:
mix 1 teaspoon of bleach into each gallon of *cool* water**



Note: Use cool water, because hot water will speed the rate of bleach evaporation. Also, do not add soap to the water--the mixture won't kill germs as well and might create harmful fumes.

Make fresh sanitizing solution every few hours (more often if the solution gets dirty or greasy). Keep the sanitizing cloths in the solution. Sanitizing cloths need to be clean and used for sanitizing only.

Bleach solution can also be put into spray bottles. Fresh bleach solution should be made daily because bleach loses its effectiveness over time. To use: spray the solution on a clean surface, let it sit for at least one minute, then allow to dry or wipe it off with a dry paper towel. Clearly label the spray bottle so it is not used for the wrong job.



Benton-Franklin Health Dept., Environmental Health Division

Food preparation and service areas must be sanitized:



Before food preparation;



Between different food preparation steps;



Whenever contamination has occurred, and



After a potentially hazardous food (especially raw meat, fish, poultry, or melons) has been prepared.

Used properly, the sanitizer will not hurt your food--it evaporates quickly.

